United States Patent [19]

de Rham

[11] **4,091,118**

[45] **May 23, 1978**

[54] **PROCESS FOR THE PRODUCTION OF A VEGETABLE-BASED SWEETENED CONDENSED MILK**

[75] Inventor: **Olivier de Rham**, Vevey, Switzerland

[73] Assignee: **Societe d'Assistance Technique Pour Produits Nestle S.A.,** Lausanne, Switzerland

[21] Appl. No.: **738,878**

[22] Filed: **Nov. 4, 1976**

[30] **Foreign Application Priority Data**

Sep. 28, 1976   Switzerland 12244/76

[51] Int. Cl.² **A23C 11/00; A23L 1/20**
[52] U.S. Cl. **426/46; 426/587; 426/658**
[58] Field of Search 426/44, 46, 51, 56, 426/60, 587, 601, 602, 613, 656, 658

[56] **References Cited**

U.S. PATENT DOCUMENTS

Re. 28,810	5/1976	Tsumura et al.	426/46
1,175,467	3/1916	Melhuish	426/46 X
3,220,851	11/1965	Rambaud	426/46
3,585,047	6/1971	Fujimaki et al.	426/46
3,830,942	8/1974	Hawley	426/46 X
3,846,560	11/1974	Hempenius et al.	426/44 X
3,941,890	3/1976	Drachenberg et al.	426/46

FOREIGN PATENT DOCUMENTS

1,383,149   2/1975   United Kingdom 426/44

OTHER PUBLICATIONS

L. M. Lampert, "Modern Dairy Products", Chemical Publ. Co., N. Y., 1965, pp. 241–242.

Primary Examiner—Robert A. Yoncoskie
Attorney, Agent, or Firm—Watson, Leavenworth, Kelton & Taggart

[57] **ABSTRACT**

A process is provided for the production of a vegetable-based sweetened condensed milk in which a vegetable protein in the form of an aqueous solution or suspension is subjected to partial enzymatic hydrolysis and a mixture containing approximately 4 to 9 parts by weight of fats, 8 to 18 parts by weight of the treated protein, 0 to 14 parts by weight of lactose, 40 to 55 parts by weight of sucrose and 25 to 32 parts by weight of water is prepared. The proteins in suspension are subjected to a partial precipitation and the precipitated fraction is eliminated after the enzymatic hydrolysis step. A basic salt may be added to the mixture which may or may not have been subjected to the partial precipitation step. Partial precipitation is preferably brought about by addition of a calcium salt in a concentration of up to 0.001 to 0.1 M or by adjustment of the pH of the hydrolysed suspension to a value of from 4.5 to 7.

7 Claims, No Drawings